

Frequently Asked Questions

I can't screw my filter cap onto my AeroPress GO chamber. What is wrong?

Some of the early AeroPress Go chambers have a problem. The chambers will not properly engage with the filter cap when attempting to screw the cap with filter onto the chamber.

If you are experiencing this problem with your AeroPress GO, please contact us at sales@aeropress.co.uk with your order information/details of where you purchased, and we will help resolve the issue.

What is the Warranty on the AeroPress?

The AeroPress coffee maker is warranted against defects in materials and workmanship for a period of one year from date of purchase from an authorized retailer. We advise you to keep your receipt so that if you have a problem with your AeroPress before one year has passed, you can prove when you purchased it and that you purchased it from an authorized retailer that sells genuine AeroPress coffee makers. Authorized retailers are the ones found [here](#).

It's hard for me to judge the water level in the AeroPress. What should I do?

Since we switched to the semi-opaque polypropylene material for the AeroPress, it's a bit harder to see the water level when viewing from the side. An easier way to tell water level is to look down into the chamber from above. The numbers on the outside are visible through the material particularly if looking down against a light background.

What material do you use for the seal?

The seal is made of silicone. Silicones are rubber like materials that are primarily made of silicon and oxygen. They are frequently used in the manufacture of kitchen implements including those used for baking because of their non-toxicity and excellent durability including resistance to heat. Up until October of 2018 the AeroPress seal was made of a thermoplastic elastomer. Both the silicone and the thermoplastic elastomer are made in the USA and are FDA and EU approved for use in contact with food.

I have an allergy to sulphites used in some teabags and coffee filters, should I be worried with the AeroPress?

AeroPress filter papers grade 7541-320-0 and complies with Federal Food and Drug Administration (FDA) Code 21 CFR 176.170, for contact with aqueous and fatty foods. It also complies with the CONEG model legislation, specifically, that the sum of the concentration of the levels of lead, cadmium, mercury, and hexavalent chromium shall not exceed 100 ppm. To the best of our knowledge, based on inquiry of raw material suppliers, this product does not contain animal derived materials.

We furthermore verify that this product is produced using elemental chlorine free processes. In addition it does not contain natural latex rubber. This paper also is non-irritating as determined by primary skin irritation tests (ISO10993). Compliance with this requirement is established

through periodic testing representative production samples. Finally, we verify that all of the paper is made in the United States of America. This includes pre-production through wrapping of the rolls. We do not have any sub-components made by any other manufacturer.

I've read that the best coffee is made with a metal filter - Where can I purchase an AeroPress metal filter?

The paper vs metal filter debate is an interesting one. AeroPress recommend the paper filters and do not endorse any metals at the moment.

My AeroPress has become rigid and is becoming tough to plunge, what can I do to fix this?

Some people have solved this issue by simply putting the bung through a dishwasher cycle, AeroPress themselves recommend taking the following steps: 1. Remove the seal from the end of the plunger. 2. Boil some soapy water in a sauce pan. (Just use hand dish soap) 3. Remove the pan from the stove. 4. Soak the seal in the hot soapy water for about 5 minutes. 5. Remove the seal from the hot water (use tongs or at least a fork so you don't burn your fingers) 6. Immediately aggressively wipe the hot, wet seal all over with a paper towel. Repeat these 6 steps if needed. You can get the seal back to looking and feeling like new. When done, place the seal back on the end of the plunger.

The coffee is seeping through too quickly in my AeroPress, is this normal?

The amount of water that seeps through depends on the grind of your coffee, a coarse grind will allow water to pass through easier than a fine grind. 1 solution is to stir quickly (8-12 sec) before inserting the plunger into the chamber, once inserted air pressure will stop the dripping and you are able to hold the brew for the desired time. Another solution would be to use the inverted brewing method.

Does the AeroPress contain BPA or phthalates?

No. The AeroPress has always been free of phthalates and has been free of BPA since August of 2009.

What Material is the AeroPress made out of ?

In the summer of 2014 we switched to making the chamber and plunger out of polypropylene. This means that all of the AeroPress parts except the rubber like seal are now made of polypropylene. We made the change because tests indicated the polypropylene is more durable. We regret the polypropylene is less transparent but feel the additional durability is more important. All materials used in the AeroPress are made in the USA and are FDA and EU approved for use in contact with food.

Why is it important to use a good-quality grinder?

A good grinder will grind coffee into particles of uniform size. Very fine particles block the flow of water and make it difficult to press. The same blocking occurs if your grinder is dull and

produces particles of varying size because the fine particles block the spaces between the larger particles.

What grind should I use?

Use fine drip or espresso grind. Espresso grind takes longer to press and requires skill and patience for multiple scoops but makes a richer brew more quickly due to more particle surface area.

How much coffee does the AeroPress scoop hold?

A level scoop holds 11.5 grams of coffee or about 2.5 tablespoons. A heaping (rounded) scoop of coffee holds 14 grams or 3 tablespoons.

Does the AeroPress use more ground coffee than other brewers

The AeroPress will make the same amount and strength of coffee from a given amount of coffee as other coffee makers. We have, however, found that when people use an AeroPress coffee maker, the coffee is less acidic and lacks bitterness so they often enjoy their coffee stronger – using more coffee to brew. We have also heard many people who report that when they moved from using a drip coffee maker to an AeroPress, they used less coffee because they only brewed what they planned to drink. They no longer pour out half pots of drip coffee.

My AeroPress brewed coffee is not hot enough. What can I do?

People who want their coffee really hot enjoy it at about 145°F (63°C). If your coffee is not hot enough, preheat your mug with hot water for a few minutes prior to pressing.

When I press down on the plunger, the rubber seal "skips" as it moves down through the chamber. How do I make it plunge smoothly?

Try applying a small amount of vegetable oil or mineral oil to the edge of the rubber seal. That should help you press more smoothly. Over time as you use the AeroPress, coffee oils will replace the vegetable or mineral oil, providing continuing lubrication. If you don't use your AeroPress for a few weeks, lubricate with some vegetable or mineral oil to reestablish lubrication.

How many bars of pressure can you achieve in the AeroPress?

The AeroPress filter is 2.5 inches in diameter so the area of the filter is 4.9 square inches. If you press down firmly on a scale, it is relatively easy to get the scale up to 25 pounds and then if you press hard on the scale, you can certainly get it up to 50 pounds. Therefore if you press similarly hard on your AeroPress while brewing coffee, the firm pressing will be at 5.1 psi (25 lbs/4.9 sq in) and the harder pressing will be at 10.2 psi (50 lbs/4.9 sq in). Since a bar of pressure is 14.7 psi, the former is .35 bar and the latter is .70 bar. We have done taste comparisons between minimal and maximum pressure on an AeroPress and our taste buds can't tell the difference.

Am I doing something wrong if it's hard to press?

1. You may need to use a better grinder. A good, sharp grinder grinds coffee into particles that are all the same size. A cheap or dull grinder produces a wide variety of particle sizes and the very small dust-like particles at the fine end of the particle size distribution block the flow through the other particles, effectively blocking your pressing.
2. Press gently, there is no rush. Pressing hard actually compacts the coffee particles into a barrier, making it harder to press. You can try pressing down half an inch, then hold the plunger there and let the air pressure in the chamber do the pressing for you. Then after 10 or so seconds of waiting, press another half inch down and repeat.
3. If the above two points don't work, use a coarser grind until you get to where a minor amount drips through prior to pressing and then slow, gentle pressing takes 20 to 40 seconds.

How do I make a cappuccino?

A cappuccino is made up of equal parts espresso, hot milk, and foamed milk. The traditional way of foaming and heating milk is with steam. But those who have tried battery powered stirrers agree that they do a great job of foaming milk and are very easy to use and clean.

How do I make a latte?

A latte is espresso mixed with hot milk. You can add hot milk to espresso style coffee or you can add cold milk and then heat the latte.

Does the AeroPress make real espresso?

Many people say that espresso must be made with 9 bars of pressure. If you use this definition then no, the AeroPress does not make espresso. But if you define espresso by the taste of the drink in the cup, certainly many people think the AeroPress can brew espresso. Since AeroPress brewed coffee can be made into lattes, cappuccinos, and other espresso based drinks, we feel it is important to use the term "espresso" when describing what the AeroPress brews so potential customers will understand how AeroPress brew can be enjoyed.

Can I brew tea in the AeroPress?

Yes, using the inverted method. Insert the plunger an inch or so into the chamber and then set the AeroPress on a counter with the plunger down. Put the tea into the chamber, pour hot water into the chamber, and let it steep. When ready, put a filter into the filter cap, screw the cap onto the chamber, carefully invert it onto your mug, and press. Be advised that using the inverted method may increase the risk of spilling hot water and the risks associated therewith.

Do you make a larger AeroPress coffee maker for use when I want to brew a full pot of coffee?

We don't currently make a larger AeroPress. But if you do two or three 3-scoop pressings into an 8 or 12 cup vacuum pot and then top off the pot with hot water, you will have enough American style coffee to serve a small gathering in less time than it takes to brew a pot of drip coffee

I've heard that coffee contains cholesterol-raising elements. Are those elements present in AeroPress brewed coffee?

Cafestol and kahweol are diterpene molecules found in coffee. They are powerful agents that cause our bodies to increase the low density lipoproteins (LDL or “bad” cholesterol) in our blood. Cafestol and kahweol are removed from coffee by paper filters. Any coffee maker using a paper filter (such as the AeroPress coffee maker) removes virtually all of the cafestol and kahweol from the brew. We had this verified by an independent test lab for AeroPress brewed coffee.

Can I compost AeroPress filters?

Yes. Once you are finished with making coffee simply eject the puck of grounds and filter into your compost bin.

Can I reuse AeroPress filters?

Yes. Some people reuse AeroPress filters dozens of times. When finished with a pressing, peel off the filter from the puck of coffee, rinse it, and place it in the filter cap to dry in position for use with the next pressing.

Do you make unbleached filters for use in the AeroPress?

No. We did a market test and bleached filters were far more popular than unbleached filters with our customers. The AeroPress filter is just a 2.5 inch (63.5mm) diameter circle of the same filter paper used in a cone filter. You can cut your own from unbleached cone filters.

Is there dioxin in AeroPress paper filters?

No. The bleaching process used by filter paper manufacturers until the late 1980s used chlorine gas and the chlorine gas bleaching process created dioxin as a byproduct. In the late 1980s the filter paper mills switched to using what is called the non-elemental chlorine bleaching process (they use a chlorine compound, not chlorine gas) to eliminate producing dioxin as a byproduct. We cut AeroPress filters from rolls of the same paper that is used to make the cone filters used in standard drip coffee makers.

What is the purpose of the stirrer and funnel?

We designed the stirrer so that you cannot stir too deeply and tear the filter paper. You can tear the filter paper if you use a spoon to stir. All the black parts of the AeroPress are made with one injection step so the extra cost to include the stirrer is very little. As polypropylene, the stirrer is recyclable if you'd like to get rid of it.

Use the AeroPress funnel to transfer the ground coffee from your coffee grinder bin to the AeroPress chamber. It was not an intended use but users have told us that the funnel fits on the bottom of the chamber and enables you to press into smaller mugs. If you do this, we advise you to make sure you use a sturdy mug and that you firmly hold the mug and AeroPress during pressing to avoid spilling.